

MENU

WELCOME TO CAPRICCI - Authentic Italian Recipes

Capricci is a new concept of "restaurant & deli" - bringing to London 30 years of experience in selecting exceptional Italian food and wines from small artisanal producers. Capricci's authentic Italian menu is inspired by the highest quality ingredients and changes on a weekly basis

STARTERS

Giardiniera e Grissini 3.95

Capricci selection of crunchy Italian pickled vegetables served with rustic breadsticks

Selection of rustic Bread 3.95

Served with extra virgin olive oil

Crostone con Caponata 9.00 (v)

Sweet and sour aubergine stew on rustic bread

Burratina d'Andria e Bresaola 14.00

Apulian Burrata served with Bresaola from Valtellina

Bruschetta alla Sorrentina 7.50 (v)

Apulian sundried tomato spread and melted Fior di Latte mozzarella on rustic bread

Soup of the Day 7.50 (v)

Courgettes and basil

Capricci Salad 7.50 (v)

Wild rocket, sicilian 'Ramato' tomato and Fior di Latte mozzarella

Torta Salata 13.00 (v)

Warm flaky savoury tart with artichokes and Fontina cheese

Parmigiana di Zucchine 15.00

Courgettes layered with fontina cheese, tomato sauce and Parmigiano Reggiano

CURED MEATS AND CHEESES SERVED ON A BOARD

Acciughe, Burro & Pane 15.00

Cantabrico anchovy fillets, butter and rustic bread

Salumi 16.00 (small) / 24.00 (large)

A selection of our fine cured meats

Formaggi 17.00 (small) / 24.00 (large)

A selection of our best Italian cheeses

Tagliere Capricci 29.00

A selection of our best Italian cheeses and cured meats served with rustic bread

PRIMI

Spaghetti alle Vongole 17.00

Mancini pasta with clams in lightly spiced fresh touch of tomato

Pappardelle al Coniglio 19.00

Caponi egg pasta with rabbit confit and pork pancetta ragout

Gnocchi Amatriciana 15.00

Artisan potato dumplings with smoked pork guanciale and Pecorino Romano cheese in a light spicy tomato

Ravioli Verdi con Gamberi e Pomodoro 17.00

Ricotta and Spinach ravioli with prawns, lightly spiced white wine fresh tomato and basil

Risotto Radicchio Mascarpone e Bresaola 19.00

Battivacco rice, red chicory, mascarpone cheese and Bresaola from Valtellina

SECONDI

Pesce al Cartoccio 26.00

Baked bass with prawns, green olives and green beans in parchment paper

Capricci Burger 15.00

Piedmont beef, Fior di Latte mozzarella, wild rocket and crunchy pickled vegetables

Vitello al Limone 25.00

Bone-in veal chop in a lemon sauce with roast vegetables

Salsiccia Luganega al Forno 23.00

Sweet Luganega sausage with roasted potatoes and vegetables

DESSERTS

Tiramisu' 6.50

Homemade tiramisu

Torta di Mele 6.00

Apple Pie

Crostata della casa 6.00

Ask your waiter for more information

Crème Caramel 5.50

Classic vanilla custard with a layer of soft caramel

As all our dishes are prepared fresh to order we cannot guarantee that traces of particular allergens are not present in our dishes. Please be aware that some of our olives may contain stones. Also note that according to our licence, food must be served with any alcoholic drinks.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL